

# THE KITCHEN CABINET

Any one can be thankful for what he has. It requires a peculiar frame of mind to be thankful for what we haven't.

## STUFFED CALVES' HEARTS.

Take two calves' hearts, one-half pound of pork sausage, one small onion, one bay leaf, one half-cupful of strained tomatoes, and salt and pepper to taste. Parboil the hearts until tender, cool, trim and stuff the cavities with sausage meat. Place them in a baking dish and dust with flour, salt and pepper. Make a sauce of a tablespoonful of flour, one cupful of the water in which the hearts were parboiled, tomato, onion chopped, celery chopped, and the bay leaf. Cook ten minutes; season to taste and strain over the prepared hearts. Place in a brisk oven to brown. Serve hot or cold cut in thin slices.

Tapoca may be molded and served sprinkled with minced raisins and a few nuts, making a pretty dish and adding variety. Serve with top milk and cream.

Current jelly cut in cubes added to two tablespoonfuls of chopped mint, and the grated peel of a fourth of an orange adds zest to lamb or venison, as we are not eating lamb this year.

**Boiled Rice With Fig Sauce.**—Cook rice as usual except it is cooked in a double boiler and skim milk is used to cook it in instead of water. This makes a more nutritious dish and especially good for children. A hard sauce may be used if preferred to the fig sauce, yet this is unusual and very nice. Stew the figs, depending upon the size of the family to be served; add lemon juice and a little of the grated rind with a bit of butter added. Serve hot.

**Kidneys en Casserole.**—Put three tablespoonfuls of sweet fat into a casserole after frying in it one small diced onion, one carrot, one slice of turnip, a diced stalk of celery and a bunch of sweet herbs. Add nine sheep's kidneys cut in halves and cook for four minutes. Add a cupful of water, two tablespoonfuls of lemon juice, three teaspoonfuls of Worcestershire sauce, a few button onions and mushrooms and seasoning of salt and pepper, paprika and grated nutmeg with a clove of garlic. Cover the casserole and cook either on top of the range or in the oven for two hours. Serve hot from the casserole.

Go to it! Even an electric button won't accomplish anything unless it is pushed. When men and women have their ideals and work in common, the world will be helped along with something like electric speed.

## SIMPLE DESSERTS.

To omit desserts entirely is rather too much of a strain on our loyalty, for we must remember that a pleasant meal aids digestion, and if we would keep well to be able to do our work in the world, our food must be attractive as well as wholesome. The children would be disappointed to be deprived of their dessert, and as this is the time when a bit of candy which has been denied between meals may safely be given, or any other sweet which we are teaching them to eat more sparingly of.

**Butter Scotch Mold.**—Cook together one cupful of brown sugar and two tablespoonfuls of shortening, using care not to allow it to burn. Pour this into three cupfuls of scalding milk and cook until the butter scotch is melted, then pour it over two tablespoonfuls of gelatine soaked in one-fourth of a cupful of milk. Stir until dissolved and begin to stiffen, then add a cupful of boiling rice. Mix well and pour into a mold.

Other attractive ways of serving rice for those who object to the old-fashioned rice puddings, may be made by lining a mold with sliced fruit and packing it with rice, pressing it down until firm. Serve with either cream or fruit sauce.

**Prune Dumplings.**—Take a cupful of flour sifted with a teaspoonful of baking powder and a quarter of a teaspoonful of salt, mix with good rich milk to make a drop batter. Grease small cups, drop in a little batter, then add a spoonful of stewed prunes with some of the juice, add another spoonful of the batter and put the cups into a pan with boiling water, enough to steam them without boiling into the cups. Steam well covered for 15 minutes. Serve with prune juice and cream. A baking powder biscuit dough may be made, rolled out and covered with chopped stewed prunes, a little spice if liked, and a few chopped nuts. Roll up, cut in small rolls, place in a baking pan to bake. Serve hot with cream or fruit juice.

**Banana Fluff.**—Use the red bananas for this dish. Peel four and cut them into dice, squeezing over a little lemon juice and covering with a small cupful of ginger syrup that has been drained from a jar of preserved ginger; allow the fruit to remain covered for at least two hours, then mash to a paste with

a wooden spoon, gradually fold in half a pint of cream beaten solid, two tablespoonfuls of powdered sugar and the beaten white of one egg. Serve in wide rimmed glasses lined with macaroons.

Truly wise you are not, unless your wisdom be constantly changing from your childhood to your death. —Maeterlinck.

## GOOD EATING.

Anybody who is fortunate enough to have a ham to boil should use every caution to have it well cooked and well seasoned, for ham is ham these days.

Soak the ham overnight and in the morning put to cook covered with sweet cider. Into the kettle with the ham add some leaves and root of celery, an onion stock with half a dozen cloves, a dozen peppercorns, a couple of bay leaves, and lacking cider, a cupful of vinegar and three tablespoonfuls of brown sugar added to cold water. When the liquid comes to a slow boil, let the kettle be set back where it will just simmer until it is done. The time allowed for cooking will depend upon the size of the ham. If it is overcooked and falls to pieces when cut it is ruined. Cool the ham in the liquor in which it was cooked. Skin the ham, spread with brown sugar, dot with cloves and bake in the oven until brown. Serve hot or cold cut in wafer-like slices. A dish fit for an epicure.

**Rice and Sultana Croquettes.**—Pick the stems from a cupful of sultana raisins; wash a cupful of rice and add three cupfuls of milk; cook until the rice is tender, adding a half teaspoonful of salt. When tender, add the yolks of two eggs, one-fourth of a cupful each of sugar and butter and a little spice; mix well and set aside to become cool. Form in balls, dip in egg, roll in crumbs and fry one minute in deep fat. Serve with

**Orange Sabayon Sauce.**—Beat one whole egg with two yolks until thoroughly mixed; add half a cupful of sugar and beat again. Add half a cupful of orange juice and the juice of half a lemon. Set over boiling water and cook until it thickens slightly. Turn at once into a cold dish.

**Casserole Calves' Hearts.**—Fry an onion in a few slices of bacon; roll four calves' hearts in seasoned flour and brown them all over. Put in a hot casserole, add a cupful of stock, a shredded pimento, and half a teaspoonful of mixed spices. Cover the dish tightly, then bake for two hours. Serve garnished with the bacon.

The reward of a thing well done, is to have done it. —Emerson.

Wait to be ready, but do not strive against circumstances.

## CHRISTMAS CANDIES.

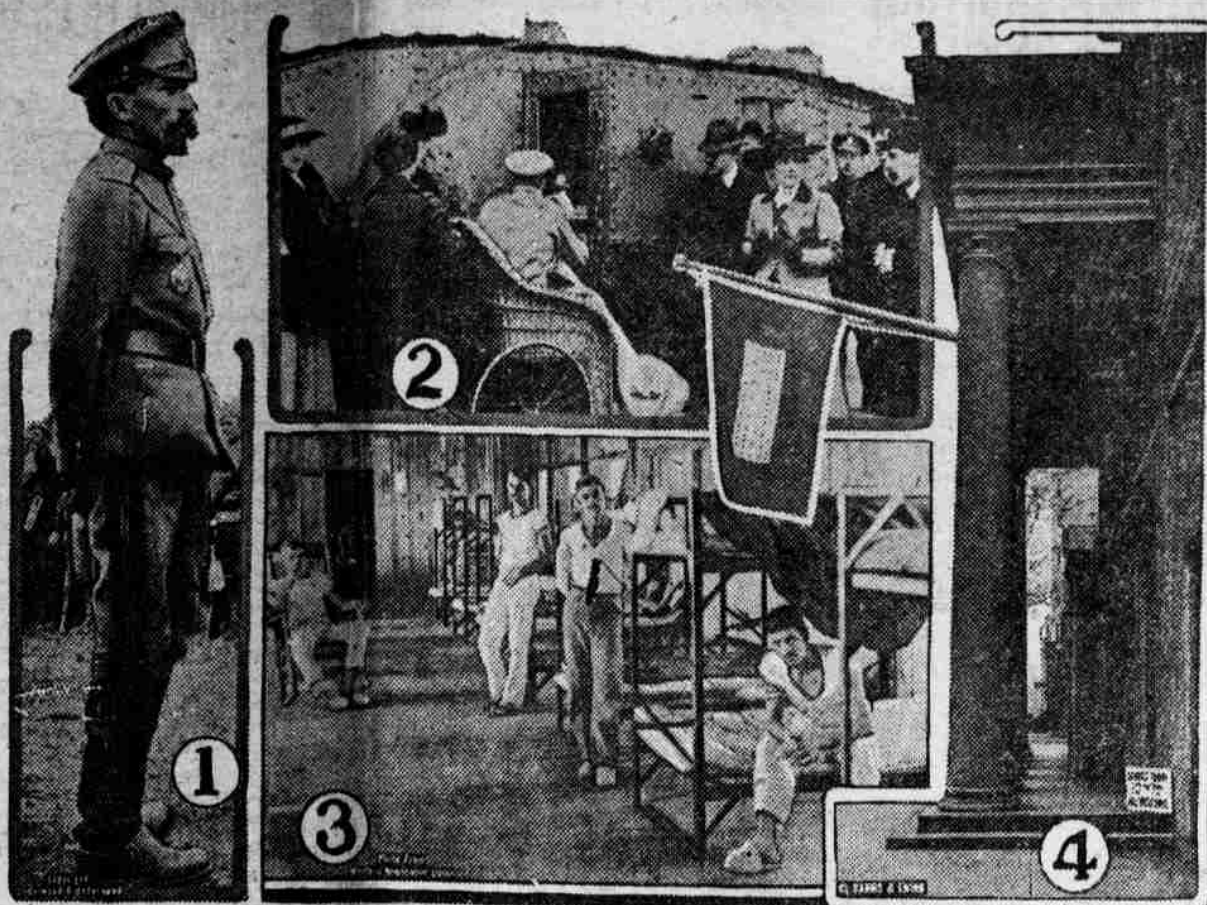
It may be necessary to cut down some of the expense of Christmas candy making, but it will not be quite a fair thing to cut the young folks off with too small an allowance, as it is to them such a pleasure to make and give.

**Orange Dainties.**—Dissolve three cupfuls of brown sugar and four tablespoonfuls of butter in a cupful of hot water; then add a pinch of cream of tartar and boil until it forms a hard ball when tried in cold water. Add one teaspoonful of orange extract, two cupfuls of chopped candied orange peel, two cupfuls of chopped nuts, a few drops of orange color and set aside to cool. Then beat until creamy and drop from the end of a teaspoon on waxed paper.

**Fruit Caramels.**—Put two cupfuls of sugar in a saucepan, add half a cupful of milk mixed with four tablespoonfuls of condensed milk, and dissolve slowly over the fire; then add an eighth of a teaspoonful of cream of tartar and boil eight minutes, stirring all the time. Add four tablespoonfuls of butter cut in small pieces, one teaspoonful of almond extract and one teaspoonful of rose extract; then boil until a syrup forms a hard ball when tested in cold water or until it reaches 250 degrees by the thermometer. Remove the pan from the fire, let it stand for one minute, then add two tablespoonfuls of fondant, two tablespoonfuls of chopped preserved ginger, six stoned and chopped dates, two tablespoonfuls of preserved cherries and two tablespoonfuls of nuts. Warm the nuts and stir all together until the mixture begins to set. Pour into a warm buttered tin, and mark in neat squares before it is cold. Wrap caramels in waxed paper.

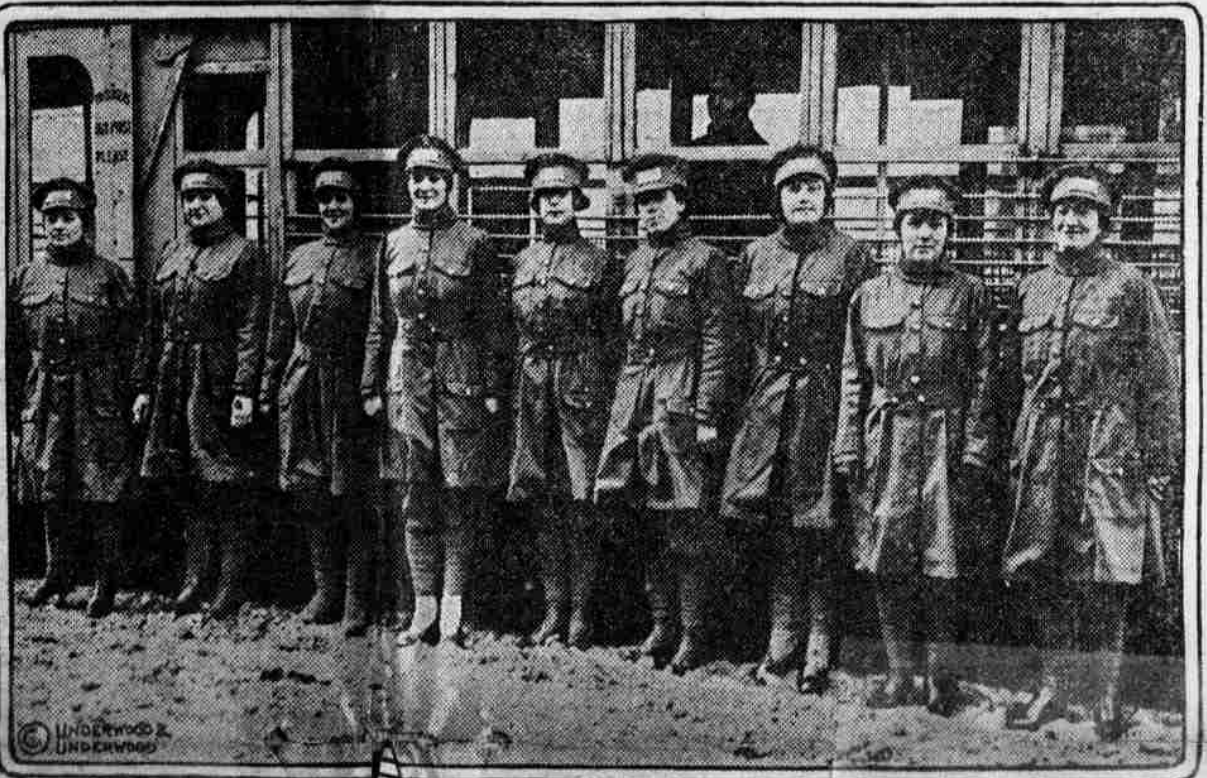
**Honey Drops.**—Take a tablespoonful of strained honey, one cupful of sugar, a tablespoonful of butter and a cupful of boiling water, stir until dissolved, then cook slowly until it threads, add a half teaspoonful of almond extract and pour the boiling syrup on the white of one egg beaten stiff. Beat until cool, add a few nuts and drop before it loses its luster on buttered plates, in small nuggets.

Nellie Maxwell



1—General Korniloff, who has been fighting the bolsheviks in southern Russia. 2—Selling war bonds from a tank in Trafalgar square, London; Lieutenant McArthur, wounded, buying the first bond. 3—Internment camp for enemy aliens at Fort Douglas, near Salt Lake City. 4—Service flag with 80 stars put out by the historic St. John's Episcopal church in Washington.

## GIRLS AS SURFACE CAR CONDUCTORS IN NEW YORK



Here are some of the attractive young women who are now working as conductors of surface cars of the Interborough system in New York city.

## GUARDING NEW YORK WATER FRONT



Soldier on guard in lower West street, New York, questioning two men who look to him like enemy aliens.

## AMERICANS IN FIRST LINE TRENCH



These two American soldiers in a first line trench in France are watching an enemy airplane which is maneuvering above them.

## The Publican

By REV. L. W. GOSNELL  
Assistant Dean, Moody Bible  
Institute, Chicago

TEXT—And the publican, standing afar off, would not lift up so much as his eyes unto heaven, but smote upon his breast saying, God be merciful to me a sinner. I tell you this man went down to his house justified, rather than the other.—Luke 18:13, 14.

The Pharisee thanked God he was not as "other men," or as the Revised Version reads, "the rest of men;" he thought he was the best man in the world. But the publican prayed, "God be merciful to me a sinner," or, as the Revision has it, "the sinner;" he thought he was the worst man in the world. Yet, our Lord declares this man went down to his house justified rather than the other.

Certainly, our Lord was not blind to the sins of the publican any more than he was to the excellencies of the Pharisee. The publicans were a hard lot, unjust, rapacious, cruel. A story is told of a publican who restored a necklace to a merchant from whom he had taken it by fraud. A Rabbi, commenting on the incident, said we might now expect wolves to drop from their mouths the lambs taken from the flock; yet, the man in the parable took such an attitude toward God that, spite of his sin, he was justified.

The prayer he prayed has probably crossed more lips of dying men than any other prayer. It is so direct, so brief, that it has been called "a holy telegram."

The story of a man belonging to such a class, feeling his own sinfulness and praying such a prayer, will always be of interest to saints and sinners.

How it illustrates the beauty of penitence! True, a man's repentance does not commend him to God. Even the publican seemed to feel that, "God be merciful," means, literally, "God be propitiated." The publican felt he needed a sacrifice of blood even though his heart was broken and his eyes tear stained. This is always the case.

Again, the appropriateness of deep feeling on a sinner's part is illustrated in the publican's cry, "God be merciful to me the sinner." The very fact that some who have heard the Gospel many times are still unmoved should lead them to feel deeply. Heathen people, have been moved to cry with the publican for mercy, the very first time the message of the cross has been presented to them.

## Conversion of a Cannibal.

The son of John G. Paton, the famous missionary to the New Hebrides, tells a story which illustrates this point. He came unexpectedly one night upon a group of cannibals. His fellow missionaries advised that he retire, for their lives were in imminent danger. But Mr. Paton argued that the missionary should tell the story of the cross, danger or no danger. He took his place before the cannibal chief and told of the coming of God's son to the world, of his life and his death. As he spoke, the Spirit of God wrought and the heart of the savage before him was broken. When the story was finished, the chieftain raised a wooden knife and said, "Missionary, this knife has entered the bodies of a thousand men of whom I have eaten at feasts. But I never heard before of the love of God which sent his son to die for us. It has broken my heart. Take this knife as a token that I become this night a follower of Jesus Christ." Yet some have heard the story many times, but have never cried, "God be merciful to me the sinner."

We need not say that a penitent heart is ready to accept a Saviour. As already pointed out, the publican prayed, "God be propitiated to me." (See R. V.) The doctrine of Christ as a substitute is distasteful to many in this age, but is radiant with glory to those who feel their need of a Saviour. They require no proof of it but accept it with the eagerness of a famished man to whom water is given. Spurgeon in one of his sermons, pictures the messenger of mercy journeying in search of a resting place. He hastened by runny a hostelry and tarried not till at length he came to a little inn which bore the sign of The Broken Heart. "Here," said mercy's messenger, "I would fain tarry, for I know by experience I shall be welcome here."

## Justification Versus Pardon.

Finally, this parable illustrates the blessedness of justification. Many Christians are content to believe their sins are pardoned, for man can conceive of nothing higher than pardon for the guilty. In human courts only the innocent are justified. But in the court of heaven, the ungodly are justified and sent away as if they had never sinned! Through the cross, God is able to be just and yet the justifier of the believer in Jesus. How marvelous!

Surely, there should be no need to urge men to accept such a blessing. Rather let us take our places at once with the publican, crying, "God be merciful to me the sinner."

## CROWN PRINCE NEAR VERDUN



This photograph, which was found on a German officer taken prisoner by the French, shows the crown prince, who is standing in front and wearing a cap, inspecting a detachment of shock troops in the lines before Verdun. It is one of the very few photographs of the crown prince to arrive in this country in many months.

## Too Hasty.

Capt. Emilio Resnati, the Italian pilot of the wonderful twenty-five passenger Caproni airplane, said at a luncheon in Norfolk:

"Don't mistrust Italy. To mistrust Italy's loyalty in this crisis is to be like the jealous husband."

"A jealous husband slipped into the house in his usual quiet way one evening and heard his wife at the telephone. To whom could she be telephoning? He tiptoed into the room, and his blood froze in his veins with horror as he heard her say:

"I love you so! You're my own baby boy. Meet me at midnight in the same old place. Kiss me, sweet-heart—"

"The man rushed up and seized her by the throat."

"Who are you telephoning to?" he roared in a paroxysm of rage and grief.

"She answered with an icy smile:

"To my music dealer for the new songs he advertises in this morning's paper."